

Baked Spaghetti

Ingredients:

- 1 large onion, chopped
- 1 clove garlic, minced
- 4 tablespoons shortening
- 1/2 lb ground beef
- 2 cups water
- 2 cans tomato soup
- 2 teaspoons chili powder
- 1/2 lb uncooked spaghetti
- 1 cup sharp cheese (grated)

Instructions:

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook, stirring occasionally, to keep meat particles separated. Drain excess grease off. Mix in the soup, water and chili powder and cook a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour, but stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

Barbeque Pork over Rice

Ingredients:

- 2 lbs cubed boneless pork
- 2 diced onions
- 1 diced green pepper
- Salt and Pepper
- 1 bottle of your favorite BBQ Sauce

Instructions:

Brown the pork with bottom heat in a 12-inch Dutch oven. Add the onions and pepper and simmer for at least 30 minutes with heat mostly on the bottom. Add the BBQ sauce 15 minutes before serving over cooked rice. This one is a family favorite. There are never any leftovers! Serve with hot sourdough bread and vegetables.

Beef Stroganoff

Ingredients:

- 1/4 lb margarine
- 3 lbs ground beef
- 2 large onions, peeled and chopped
- 2 tsp. garlic powder
- 1 tsp. paprika
- 10 TBs flour
- 1/2 cup brown sugar
- 3/4 cup lemon juice
- 1 8-oz [dry wgt] can mushroom pieces, drained, or 6 oz fresh mushrooms, chopped
- 2 10.5-oz cans cream of beef consommé or chicken soup
- 1 pint sour cream
- 2 12-oz package noodles
- 1 TBs Worcestershire Sauce
- Salt
- 1 4-lb bag "instant" charcoal briquettes

NOTE: Keep the ground beef and sour cream refrigerated.

Instructions:

Start firing the briquettes. In a large fry pan, greased with margarine, brown the ground beef and sauté the onions [together or separate]. Drain off the excess fat. Lightly grease the Dutch oven, bottom and sides. Throw in the beef and onions, Add 4 TBs (not all) flour. Stir. Then add all the other ingredients except the sour cream and the noodles.

Ready to bake. Place the usual 5 or 6 hot briquettes under, and about 20 on top. Check in 20 minutes. Remove the under briquettes if the bottom is burning. Meanwhile cook the noodles as directed. Stroganoff is done when the liquid has cooked down and its sort of pasty. If the stroganoff is not cooked enough, (it is still pretty liquid) then stir in the remaining flour and cook about 10 minutes longer.

Stir in the sour cream. Salt to taste. Drain the noodles and stir in some margarine. Serve the stroganoff on the noodles.

Recommendation: Save cooking time and dirty pans on the outing: the night before the outing brown the beef and sauté the onions. Place them in a plastic bag [s] and freeze them. Morning of the outing remove from freezer and wrap in several layers of newspapers. Keep out of sunlight. They will be thawed and ready for the oven by cooking time.

Hint: Serve some salad and salad dressing with the stroganoff. Safeway has packaged salads. About 24 ounces will serve 8. Most scouts like ranch or blue cheese dressing - a 16-oz plastic bottle.

Beef Sausage With Kidney Beans

Ingredients:

- 2 lbs beef sausage, cut into 2in lengths
- 2 slices bacon, chopped
- 2 onions, chopped
- 1 can tomato sauce
- 1/4 cups ketchup
- 1 tbs lemon juice
- 1 tbs Worcestershire sauce
- 1 tbs brown sugar
- 1 tsp salt
- 1 tbs garlic powder
- 1 tsp chili powder
- 1/2 tsp red pepper

Instructions:

Fry chopped bacon in Dutch oven until crisp. Remove and reserve bacon. Saute onions in bacon fat until light brown. Add tomato sauce into which 1 tsp flour has been added. Cook until slightly thickened, stirring constantly. Add kidney beans and liquid. Add rest of ingredients except sausage and bacon and stir well. Cover and simmer 915 minutes. Add sausage and bacon. Cook 8 minutes longer and serve.

Calzone

Dough Ingredients:

- 2 cup warm water
- 1 Tbsp sugar
- 1 packet yeast (approx. 1 Tbsp.)
- 1 tsp salt
- 6 cups all purpose flour
- 1/4 cup olive oil

Filling Ingredients:

- Your choice

Instructions:

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. Flatten into pizza thin rounds on floured board. Put 1/4 cup pizza filling of your choice on each round. Fold over and seal. Bake in the middle of a very hot dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries.

Campers Pot Roast

Ingredients:

- 2 lbs pot roast
- Salt and fresh ground pepper
- diced green and red peppers
- diced broccoli stems, with outside trimmed off
- diced baby carrots

Instructions:

Season the pot roast liberally with fresh ground pepper and salt. Begin cooking with most of the heat on the bottom and some on the top of your 10 or 12-inch Dutch oven. Add vegetables after the first 30 minutes. Replenish coals after 1 hour. Cook more slowly after the first hour. Check with a meat thermometer to assure doneness (145 degrees or higher). Cooking more slowly for a longer period of time after the initial period causes the meat to be more tender and flavorful. Even very inexpensive roasts turn out to be extremely tasty when cooked this way.

Chicken and Dumplings

Ingredients:

- 4 pkgs dry chicken noodle soup mix
- 4 6oz cans boned chicken
- 4 cups biscuit mix
- 8 tbs powdered milk

Instructions:

Put biscuit mix and powdered milk in gallon zip-lock and shake to mix thoroughly. Double bag to store. In large pot or Dutch oven, add soup mix and chicken to 12 cups boiling water and lower heat to simmer. Mix 1 1/3 cups water to dry ingredients in zip-lock to make a dough. Drop dough by spoonfuls into the soup mixture. Simmer 10 minutes uncovered, then 10 minutes covered.

Chicken and Rice

Ingredients:

- 2 - 5 oz. cans of chunk white chicken (or one small precooked deboned chicken)
- 2 cans of chicken broth
- 2 cups of uncooked rice
- 2 cups of water
- 2 Tbs. margarine

Instructions:

Mix together the rice, chicken broth and water in a large pot. Heat to boiling. Cook 5 minutes. Reduce the heat and cook another 15 minutes until water is absorbed. Add the chicken and margarine and heat through.

Chicken and Rice 2

Ingredients:

- 2 cans of Cream of Chicken Soup (spread across bottom)
- 2 soup cans of water
- 2 cups of white Rice (evenly sprinkled on top of the soup)
- 4 Chicken breasts
- 2 diced carrots
- 1 diced piece of broccoli

Instructions:

Cook with a few coals under the Oven (~6) and most coals on the lid (~14 on a 12" oven) to avoid overcooking the rice onto the bottom of the oven. Check often and add water if drying out.

Chicken in a Pot

Ingredients:

- 3-4 lb whole frying chicken
- 1 tsp poultry seasoning
- 1/2 tsp salt
- 1/4 tsp basil
- 1/4 tsp pepper

Instructions:

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Chicken Pie With Biscuit Crust

Filling Ingredients:

- 8c chicken broth
- 6 carrots, in 1/4in slices
- 1 1/2 lbs potatoes, diced
- 5 cups cooked chicken breast, cubed
- 2 onion, chopped
- 12 tbs margarine
- 12 tbs flour
- 1/2 tsp thyme
- 1/2 tsp nutmeg
- 1 cup fresh parsley, minced

Crust Ingredients:

- 2 2/3 cups flour
- 3 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 4 tbs margarine, softened
- 4 tbs shortening
- 2/3 cups cheddar cheese, shredded
- 2 large eggs, beaten
- 2/3 cups buttermilk
- Egg Wash
- 2 large egg yolk
- 2 tbs milk

Instructions:

In a large pot, bring broth to a boil. Add carrots, potatoes, and parsley and simmer for 10-15 minutes. Transfer veggies to large bowl, reserving broth, and add chicken to mixture. Mix well. In a skillet, sauté onion in margarine until clear. Add flour and cook into a roux, stirring, for 3 minutes. Add 6 cups broth and stir. Bring mixture to a boil, stirring constantly. Add thyme and simmer 5 minutes. Stir in nutmeg, and salt and pepper to taste. Pour sauce over the chicken/veggie mixture. Stir gently and pour into Dutch oven. In a large pot, combine flour, baking powder, baking soda, and salt. Add margarine and shortening. Blend until it resembles meal. Add cheese and mix well. Add eggs and buttermilk, stirring until dough is formed. On a floured surface, pat dough out 1/2in thick and cut biscuits. Arrange biscuits on the chicken mixture. Mix egg wash and brush tops of the biscuits. Bake at 450 for 10-15 minutes, or until the biscuits are puffed and golden.

Chicken Pot Pie

Ingredients:

- 3 lb chicken breasts, cubed
- 2 1/2 tsp salt
- 1 stalk celery, chopped
- 1/2 tsp turmeric
- chopped parsley
- 4 hard-boiled eggs, cut into wedges
- 1 onion, chopped
- 4 potatoes, peeled, cut
- 1/3 tsp pepper
- Dough:
- 2 cups flour
- 1/2 tsp salt
- 2 eggs, beaten
- 4-6 tbs water

Instructions:

Place chicken in Dutch oven, add salt, pepper, celery, onion, and turmeric. Bring to a boil, reduce heat, cover and simmer about 1 hour. Do not overcook. Remove chicken from broth. To make dough, place flour in a medium pot. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead 5 minutes. Cover the dough and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15in square and cut each square into 2in squares with a sharp knife. Add potatoes and celery to the broth. Simmer 25 minutes until veggies are tender. Add chicken pieces and bring to boil. Slide the squares of dough into the broth a few at a time, pushing them down gently. Cover and simmer 20 minutes. Serve with parsley.

Corn Casserole

Ingredients:

- 1 can whole corn with juice
- 1 can cream style corn
- 1/2 cup melted butter
- 1 package Jiffy corn bread mix
- 1 cup sour cream
- 2 eggs
- 1 cup cheddar cheese

Instructions:

Mix all ingredients together, except cheese. Bake at 350 degrees for 25-30 minutes in a dutch oven. Add cheese on top and bake for 8-10 minutes more.

Dutch Oven Chicken Dinner

Ingredients:

- 12 pieces of chicken of your choice of parts
- Flour
- Margarine
- 2 sliced onions
- 8 sliced potatoes
- 4 sliced carrots
- 1 full stalk chopped celery
- 1/2 cup water

Instructions:

Flour chicken. Melt margarine in Dutch oven and brown chicken. Add onions and continue to brown. Top with remaining ingredients. Cover and let steam until tender.

Dutch Oven Delight

Ingredients:

- 2 lbs ground beef
- 3 tbs olive oil
- 8 oz elbow macaroni
- 12 onion, chopped
- 1 green pepper, diced
- 1/4 cups celery, chopped
- 1/4 cups green onion, chopped
- 1 can stewed tomatoes
- 1 can tomato sauce
- 2 cups water
- 2 tbs Worcestershire sauce
- 8 drops Tobasco sauce
- 1 tsp salt
- 1/2 tsp lemon pepper
- 1/2 tsp celery salt
- 2 cans kidney beans

Instructions:

In Dutch oven brown meat in olive oil. Drain and retain drippings. Return 3 tbs of drippings to oven and sauté macaroni, onion, green pepper, celery, and green onion for 5 minutes, stirring constantly. Return meat to oven, add tomato sauce, stewed tomatoes, and water. Mix well. Add remainder, except kidney beans, and mix well. Cover and simmer for 25 minutes. If ingredients are dry, add more water. Add kidney beans and simmer for another 10 minutes. Serve.

Dutch Oven Lasagna

Ingredients:

- 1-1/2 lb. lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2-1/4 c cottage or ricotta cheese
- 1/4 cup grated Parmesan cheese
- 13 lasagna noodles
- 1-1/2 tsp. oregano
- 3/4 c hot water

Instructions:

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Dutch Oven Stroganoff

Ingredients:

- 2 lbs boneless sirloin, cut into 2½ in strips
- 1 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 can beef broth
- 1 large onion, sliced
- 2 cloves garlic, minced
- 1 tbs Worcestershire sauce
- 1 1/4 cups water
- 2 bay leaves
- 1/4 tsp paprika
- 1/2 cups olive oil
- 1/2 lb fresh mushrooms, sliced
- 2 packages brown gravy mix

Instructions:

Mix flour, salt, and pepper in small pot. Coat meat with mixture and brown in Dutch oven in olive oil. Stir in broth, Worcestershire, water, bay leaves, and paprika. Bring to simmer. Cook for 1 -1 1/2 hours or until meat is almost tender. Add mushrooms. Thicken with gravy mix. Serve over cooked egg noodles or mashed potatoes.

Dutch Oven Stuffed Peppers

Ingredients:

- 8 large green peppers
- 2 lb ground beef
- 3 tbs olive oil
- 2 medium onions, chopped
- 2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp cumin
- 1/2 tsp coriander
- 1/2 tsp basil
- 1/2 tsp oregano
- 1/2 tsp garlic powder
- 2 tbs Worcestershire sauce
- 1 cup celery, chopped fine
- 1 cup uncooked rice
- 2 cup tomato soup
- 1 cup water

Instructions:

Cut stem from green peppers, remove stem, seeds, and veins. Wash and blanch in boiling water for two minutes. Remove, drain, and cool. Heat olive oil in large skillet. Add meat, onion, and celery. When meat is browned, drain, put back in skillet and add spices and Worcestershire sauce. Stir until mixed well then remove from heat. Prepare rice according to package directions. When done, add to meat mixture, stir to mix well, then heap mixture into peppers. Arrange in Dutch oven and cover with soup and water mixture. Bake at 350 for 1 hour.

Easy Chicken Dinner

Ingredients:

- 1 chicken 4 potatoes
- 4 med carrots
- ½ cup cauliflower
- ½ cup broccoli
- ¾ cup bar-b-que sauce
- 1 package pop biscuits

Instructions:

Place chicken in bottom of oven. Add bar-b-que sauce and ½ cup of water. Add more water as chicken cooks to make a good gravy. Cub potatoes and carrots place on top of chicken do not stir into chicken, add broccoli and cauliflower. Cook with 12 to 15 briquettes under oven. Place biscuits on grill, cover with high dome lid, place 15 to 20 charcoal briquettes on top of high dome lid, cook approximately 15 min. If you do not use charcoal the biscuits will need to be turned.

English Muffin Style Pizza

Instructions:

Preheat the Dutch Oven with more coals on the lid than the number (i.e. >12 on a 12" Dutch Oven) and an equal number under the oven. Cut English Muffins in half (Or use a whole Boboli bread). Spread margarine on the crust side of the muffins. Spread tomato slice or pizza sauce or spaghetti sauce or tomato paste on the top side of the muffins. Add grated cheese (provalone or mozzarella preferred, others fine). Add Sliced pepperoni and/or sausage and/or sliced olives and/or leftover cooked bacon. Bake until the cheese is melted

Firebird Casserole

Ingredients:

- 3 lb. ground beef
- 2 small onions, diced
- 2 tbs olive oil
- 4 cans condensed cream of mushroom soup
- 2 soup cans milk
- 12 corn tortillas
- 2 lb. shredded Cheddar cheese
- 2 cans diced green chilies, drained
- 1 tsp Tobasco

Instructions:

Brown beef and onion in oil. Stir to crumble meat. Combine soup and milk in large pot. Stir over medium heat until smooth. Then add chilies and Tobasco sauce. Cut tortillas in 1in squares. Put large pot lid upside down in Dutch oven and line with foil. Make layer of tortilla squares in bottom. Spread with layer of 1/2 cooked meat, then 1/2 of soup mixture, then 1/2 of cheese. Repeat layers and top with remaining tortilla squares. Bake 20-30 minutes. For more fire, use 1/2 Jalapenos and 1/2 green chilies

Fly Like An Eagle Chicken

Ingredients:

- 3-4 lb chicken, cut up
- 2 onions, chopped
- 1 green pepper, chopped
- 1 jar pimento, diced
- 3/4 tsp chili powder
- 1/8 tsp dried red pepper
- 1 small jar stuffed green olives, drained
- 2 cloves garlic, minced
- 2 chicken bouillon cubes
- 1 cup diced ham
- 1 can tomatoes
- 1 cup peas
- 1 tsp salt
- 1/2 tsp red pepper
- 1 tsp paprika
- 1 cup long grain rice

Instructions:

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice in Dutch oven. Cover and cook at 300 for about 2-3 hours. Add rice and cook at 375 for 1 hour. Water "may be needed near end of cooking.

Golden Shepherd's Pie

Ingredients:

- 1 1/2 pounds Ground Skinless Turkey Breast
- 1 cup chopped onions
- 1 cup shredded carrot
- 3/4 cup chopped green bell pepper
- 1 cup frozen tiny peas, defrosted
- 1 14 oz. can canned tomatoes, no-salt-added, undrained and chopped
- 1/2 cup canned tomato sauce, no salt added
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried Italian seasoning
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Potato Topping
- 2 cups baking potatoes, peeled, cubed (1LARGE)
- 1 teaspoon minced garlic
- 1/4 cup plus 2 Tbs 1% lowfat milk
- 1 tablespoon fresh chives, minced
- 1 tablespoon Fleischmann's margarine, melted
- 1/4 teaspoon salt
- butter-flavored nonstick cooking spray

Instructions:

Combine ground turkey breast (or ground round beef), onion, carrot, and green pepper in a large non-stick dutch oven with 1 TBS Veg. broth; cook over medium-high heat until turkey is white, stirring until it crumbles. Drain liquid. Add peas and next 7 ingredients, stirring well. Bring to a boil; reduce heat, and simmer, uncovered, 25 minutes, stirring occasionally.

Spoon mixture into 11 x 7 x 1 1/2" (or 8 x 8 x 1") baking dish coated with cooking spray. Spread potato topping over turkey mixture; lightly coat top with cooking spray. Bake, uncovered at 425° for 15 minutes. Then broil 2-3 minutes (with electric oven door partially opened) or until golden. Remove from oven; let stand 5 minutes before serving.

POTATO TOPPING: Cook potato AND GARLIC in boiling water to cover until tender. Drain potato, mash; add milk and beat at medium speed in an electric mixer until mixture is smooth. Stir in chives, margarine and salt.

Hash Brown Quiche

Ingredients:

- 36 oz potatoes (cooked, cooled and shredded) or 36 oz package hash brown potatoes (thawed)
- 1/3 to 1/2 cup melted butter
- 1 1/2 cup (6 oz) swiss and/or cheddar cheese, grated
- 3/4 to 1 1/2 cup (3-6 oz) hot pepper cheese, grated
- 1 1/2 cup (9 oz) cooked ham, diced
- 3/4 cup milk
- 3 eggs
- 1/3 tsp. seasoned salt or Mrs. Dash
- Pepper to taste

Instructions:

Grease 12 inch oven with CRISCO. If using thawed potatoes, press between paper towels to remove excess water. Fit potatoes in oven making a solid crust. Brush crust with melted butter (be sure to get top edge). Bake hot (425 F) with most heat on top for about 25 minutes until crust is golden brown. Remove oven from heat.

Fill crust with layers of cheese and ham. Beat eggs with milk and seasonings, pour over ham and cheese. Bake moderate (350 F) with most heat on top 30-40 minutes or till done. Use knife test as for custard pies.

Good for dinner but makes a super breakfast also!

Hip Hoppin' John

Ingredients:

- 1 pound dried black-eyed peas
- 2 ham hocks, smoked
- 2 medium onions
- 3 cloves garlic, large
- 2 bay leaves
- 1 cup converted long-grain white rice
- 1 (10oz) can diced tomatoes with chiles, juices reserved
- 1 large red bell pepper, finely diced
- 3 ribs celery, diced
- 1 jalapeno or serrano pepper, minced
- 2 teaspoons Creole seasoning
- 3/4 teaspoon dried thyme leaves
- 3/4 teaspoon ground cumin
- 3/4 teaspoon salt
- 3 scallions, sliced
- hot red pepper sauce

Instructions:

In a large dutch oven, combine the black-eyed peas, ham hocks, and 6 cups water. Cut 1 onion in half and add it to the pot along with the garlic and bay leaves. Bring to a boil, reduce the heat to medium-low, and simmer gently until the beans are tender but not mushy, 2 to 2 1/2 hours. Remove the hocks, cut off the meat in large shreds, and set the meat aside. Drain the peas and set aside. Remove and discard the bay leaves, onion and garlic.

Add 2 1/2 cups of water to the pot and bring to a boil. Add the rice, cover, and simmer until the rice is almost tender, 12 minutes.

Mince the remaining onion. Add to the rice along with the peas, tomatoes, and their juices, bell pepper, celery, jalapeno pepper, Creole seasoning, thyme, cumin, and salt. Cook until the rice is tender, 5 to 7 minutes. Stir in the sliced scallions and meat from the ham hocks. Pass the hot sauce.

Little Porkies

This is an unusual recipe because it uses the dutch oven not as an oven but as an enormous fry pan.

Ingredients:

- 2 boneless loin chops per person
- 1/4 cup cooking oil
- 1 can cream of mushroom soup [Option: 1 can of cream of onion soup]
- 1 cup milk [or half and half]
- 1 8-oz [dry weight] can mushrooms [or about 3 cups of fresh mushrooms.]
- Option: 1 large onion, peeled and chopped]
- 2 12-oz packages of noodles [One package will do for 6 or less.]
- 24 ounces of pre-packaged salad
- 1 16-oz jar [preferably plastic] of salad dressing [ranch or blue cheese is preferred by most.]
- salt and pepper
- Accent
- 1 4-lb bag of "instant" charcoal briquettes

Instructions:

Fire up the charcoal. You want to fire up two different doses of charcoal, each with about 15 briquettes. Start the second dose about 20 minutes after you start the first dose.

Trim the chops of any fat. Salt, pepper, and Accent. Pour the cooking oil in the dutch oven. Mix the mushroom soup and the milk in a bowl. [Note: take the mushroom soup directly from the can and add only the cup of milk or half- and -half.] Mix thoroughly. Ready to cook.

When the coals are hot place about 12 on your aluminum foil. You don't want them stacked, and you want them all to be under the oven. Place the oven over the coals. No lid. When the oil gets hot put in the pork chops to brown them. Turn to brown on all sides. [You are just browning the chops, to keep the juices in - you're not cooking them all the way through at this point.] When brown, add the mushrooms and get them good and brown too. [Or if using onions, sauté until clear.] Pour the mushroom soup over the chops.

Put the lid on and simmer. You need to check frequently and stir regularly, for a half hour plus. Also check the briquettes; they may have "run down". If so add another dozen fresh hot ones. The porkies are done when the chops are tender to a fork.

While the chops are simmering cook the noodles in a separate pot, according to instructions.

Serve the chops beside or on the noodles. Use the hot mushroom sauce as a gravy over the chops and the noodles.

Hint: Don't forget some salad and dressing to go with the porkies. 24 ounces of pre-packaged salad will serve eight. One 16-oz jar [preferably plastic] of salad dressing [ranch or blue cheese is preferred by most.]

Little Shop Of Horror Stuffed Peppers

Ingredients:

- 8 medium bell peppers (red, green, yellow)
- broccoli
- yellow squash
- mushrooms
- pea pods
- wooden skewers (large toothpicks)
- 1 lbs. Italian sausage
- 4 Tbs. dry felafel mix
- water
- 1 small yellow onion, diced
- garlic, diced
- basil
- black pepper
- mushrooms, diced

Instructions:

Meat filling: Mix felafel mix with enough water to make a paste. Brown sausage and felafel paste separately. Felafel should be cooled until crumbly. Set meat and felafel aside. Saute onions, garlic, basil, and mushrooms together. Add meat and felafel and mix together. Set aside. Vegetable filling: Cube or dice all vegetables. Mix in bowl; set aside. Prepare bell peppers: Cut tops of peppers, remove seeds and cut a design in top of peppers. Skew peppers together so they won't fall apart in oven. After peppers are secure stuff them full with fillings (4 veggie, 4 meat). Place circle of peppers on top of tomato sauce (see below) Sauce should be about 1 1/2 inch deep. Cook for 25 minutes or until veggies are tender but slightly crunchy. Garnish as desired or just eat.

Louisiana Seafood Gumbo

The premier soup of Cajun country, seafood gumbo is known worldwide as the dish to seek out when visiting South Louisiana. There are as many recipes for this soup as there are people who cook it.

Ingredients:

- 1 pound (35 count) shrimp, peeled and deveined
- 1 pound jumbo lump crabmeat
- 2 dozen shucked oysters, reserve liquid
- 1 cup vegetable oil
- 1 cup flour
- 2 cups chopped onions
- 1 cup chopped celery
- 1 cup chopped bell pepper
- 1/4 cup diced garlic
- 1/2 pound sliced andouille sausage
- 1 pound claw crabmeat
- 3 quarts shellfish stock
- 2 cups sliced green onions
- 1/2 cup chopped parsley salt and black pepper
- Louisiana Gold Pepper Sauce

Instructions:

In a Lodge 7-quart cast iron Dutch oven, heat oil over medium-high heat. Once oil is hot, add flour and, using a wire whisk, stir constantly until brown roux is achieved. Do not allow roux to scorch. Should black specks appear in roux, discard and begin again. Once roux is golden brown, add onions, celery, bell pepper and garlic. Saute until vegetables are wilted, approximately 3-5 minutes. Add andouille, blend well into vegetable mixture and saute 2-3 minutes. Add claw crabmeat and stir into roux. This will begin to add seafood flavor to mixture. Slowly add hot shellfish stock, one ladle at a time, stirring constantly until all is incorporated. Bring to a low boil, reduce to simmer and cook approximately 30 minutes. Add additional stock if necessary to retain volume. Add green onions and parsley. Season to taste using salt, pepper and Louisiana Gold. Fold shrimp, lump crabmeat, oysters and reserved oyster liquid into soup. Return to a low boil and cook approximately 10 minutes. Adjust seasonings and serve over cooked rice.

Meatballs and Veggies

Ingredients:

- 2 lbs ground beef
- 1 onion
- pepper and salt
- ½ cup rice
- carrots
- corn on cob
- stove top stuffing
- 1 can Cream Chicken Soup

Instructions:

Mix the ground beef , onions, salt & pepper and rice together and form meat balls. Lay around in bottom of Dutch oven. Put the carrots on the top of the meat balls. Put lid on and let start to cook while you mix up the stove top dressing mix. Follow the directions on the dressing box. Wrap the dressing in tin foil and set on top rack right above the cone.

Husk your corn and wash. Take 1 onion and cut in half and also wrap in tin foil. Set the corn and onion on the top rack also. Put lid on and let cook for about 20 min. Remove lid and left off top rack with prong's set aside. Take one can of Cream of Chicken soup and pour over meat balls. Let this finish cooking for about 20 more min. Enjoy your full meal out of one pot.

Miner's Rescue Chicken

This recipe came from the gold rushers.

Ingredients:

- 5 lbs mixed chicken pieces
- 1 small [5 oz] bottle Worcheshire Sauce
- 1 Tbs. garlic powder
- 4 medium to large onions
- 1 8-oz bottle french dressing
- 1 16-oz [approx.] jar apple jelly [apricot tastes good too]
- small box of 5-minute rice
- 1 tsp. salt, 1/2 tsp. pepper
- cooking oil or margarine
- 1 4-lb bag "instant" charcoal briquettes

Instructions:

Break up chicken into small pieces. Brown it in an oiled fry pan. Peel and cut onions, then sauté in oiled fry pan. Pack chicken into bottom of dutch oven that has been greased with oil or margarine. Mix all the remaining ingredients except rice [but including onions] together and pour over chicken. Apply hot briquettes to the oven in the standard manner and let'er cook. Now cook rice as instructed. Check oven in about 15 minutes. If the chicken on the bottom is burning or looks like it might, take oven off of the bottom briquettes. The meal is ready to serve when chicken sort of falls apart. Add salt and pepper to taste.

Recommendation: Save preparation time and dirty dishes on the outing. Instead of buying chicken parts and browning them in camp, get 5 lbs of barbecued chicken at the deli. Break up the chickens into small pieces and place in a plastic freezer bag[s] and place in the freezer the night before leaving on the outing. Then wrap the frozen chicken bag[s] in newspapers and they will stay cold until dutch oven time.

Likewise: Peel, slice and sauté the onions the night before the outing. Same thing: place in a freezer bag, freeze, and wrap in newspaper for transport on the outing.

Hint: Serve with salad [about 3 oz pre-packaged salad per person] and salad dressing.

Old Fashioned Beef Pot Roast

Ingredients:

- 1 4 lb beef chuck roast
- 2 tbs flour
- 1 tbs olive oil
- 2 tsp salt
- 1/2 tsp marjoram
- 1/4 tsp thyme
- 1/4 tsp pepper
- 1/2 onion, sliced
- 1/2 cups water
- 3 medium carrots, cut in sixths
- 1 lb carrots, cut in chunks
- 1 lb small potatoes, cut in 1/2s

Instructions:

Sprinkle roast lightly with flour, rub in. In Dutch oven, brown meat slowly on all sides in hot oil. Season with dry ingredients. Add sliced onion and water. Cover and roast about 2 hours. Add rest of veggies and another 1/2 cups water. Cover. Continue cooking for another 1-1 1/2 hours. To make gravy, skim fat from oven. Add water to juices to make 1 1/2 cup. Heat large skillet and add juice mixture. Combine 1/2 cup cold water and 1/4 cups flour. Stir well and add to skillet. Cook and stir until thickened and bubbly. Season with salt and pepper to taste.

Pasta Italiano Bake

Ingredients:

- 1 lb ground beef
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 garlic clove, minced
- 1 6 oz can tomato paste
- 1/2 cup water
- 1 teaspoon salt
- 1/2 teaspoon oregano leaves
- 2 cups (4 oz) noodles, cooked, drained
- 1/4 cup chopped parsley
- 1/2 cup Miracle Whip salad dressing
- 3/4 cup Kraft grated parmesan cheese
- 2 eggs, beaten

Instructions:

Brown meat, drain. Add onion, green pepper and garlic; cook until tender. Stir in tomato paste, water and seasonings. Cover; simmer 15 minutes. Combine noodles and parsley; toss lightly. Combine salad dressing, 1/2 cup cheese and eggs; mix well. Layer noodles and meat mixture in Dutch Oven; top with remaining cheese. Bake for approximately 40 minutes.

Pizza Hot Dish

Ingredients:

- 2 pkg Crescent rolls
- 8 oz Shredded Cheddar Cheese
- 1 jar Pizza Sauce
- 8 oz Shredded Mozzarella Cheese
- 1-1/2 lb Ground Beef

Instructions:

Brown ground beef, drain. Line dutch oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Pizza Quiche Supreme

Ingredients:

- 2 Pre-made deep dish pastry shells
- 3oz pepperoni quarter sliced
- 1 cup shredded mozzarella cheese
- 1/2 cup sliced black olives
- 1 cup grated parmesan cheese
- 1 cup chopped onion
- 1 tbs garlic flakes
- 3 eggs, beaten
- 1 cup mushrooms, chopped
- 1 cup tomato sauce
- 1/2 lb pork sausage
- 1 cup milk
- 1 tsp dried basil
- 1 tsp oregano
- 1 green pepper, diced

Instructions:

Sauté onion and garlic in margarine. Brown and shred pork sausage. Bake pastry shell 5 minutes in pre-heated Dutch oven. Remove shell and sprinkle 1/3 cups mozzarella over bottom evenly. Top with olives, green pepper, and layer of pepperoni. Beat eggs until smooth. Add milk, pork sausage, mushrooms, sautéed onion and garlic, 1/3 cups mozzarella, 1/2 cup parmesan, several pieces of pepperoni, basil, oregano, and tomato sauce. Stir until well blended. Pour mixture into pastry shell.

Top with remaining mozzarella cheese and pepperoni. Sprinkle with parmesan cheese. Bake in Dutch oven 20-30 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting. Any combination of pizza ingredients can be used in filling. This is for the supreme "garbage can" quiche.

Pork and Sausage Jambalaya

Jambalaya has become the best known rice dish in America. The origin of this dish cannot be disputed. When the early Spanish settlers came to New Orleans in the early 1700s, they brought with them the recipe for their famous paella. Since the ingredients for paella were not to be found in South Louisiana, their recipe was quickly adapted to the products at hand. Oysters and crawfish replaced clams and mussels in the recipe. Andouille took the place of ham and the new dish emerged from the paella pans of the Spanish. Since the main ingredient in the dish was rice, the dish was named "jambon a la yaya." "Yaya" is the African word for rice and there is no argument that the black hand in the pot had a tremendous influence in our jambalaya. Today, the dish is made with many variations and with whatever is available. The most popular combination, however, is pork, chicken and andouille.

Ingredients:

- 3 pounds cubed pork
- 2 pounds sliced andouille
- 1/4 cup Crisco or bacon drippings
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped bell pepper
- 1/2 cup diced garlic
- 8 cups beef or chicken stock 2 cups sliced mushrooms
- 1 cup sliced green onions
- 1/2 cup chopped parsley salt and black pepper
- Louisiana Gold Pepper Sauce
- 5 cups Uncle Ben's Long Grain Rice

Instructions:

In a 7-quart cast iron Dutch oven, heat Crisco or bacon drippings over medium-high heat. Saute cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat. Add andouille and saute an additional 10, 15 minutes. Tilt the pot to one side and ladle out all oil, except for one large cooking spoon. Add onions, celery, bell pepper and garlic. Saute until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot. Add beef stock, bring to a rolling boil and reduce heat to simmer. Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, reduce heat to simmer and cover. Cook rice 30-45 minutes, stirring at 20 minute intervals.

Potato Casserole

Ingredients:

- 1 pkg. Hash browns or Potatoes O'Brien
- 1 can cream of celery soup
- 1 can cream of potato soup
- 1 small carton sour cream
- salt and pepper to taste

Instructions:

Mix all ingredients and place in a foil lined dutch oven. Place 10-12 hot charcoal briquets on top of lid. Cook over coals for 1 hour.

Red Beans and Rice With Smoked Sausage

Ingredients:

- 1 lb dried red beans
- 1 1/2 lbs smoked sausage, cut into 1/2in pieces
- 8 oz ham shanks
- 2 onions, chopped
- 2 cloves garlic, minced
- 1 tsp thyme
- 1 tsp black pepper
- 1 tsp red pepper
- 1/2 tsp sage
- 2 cups cooked rice

Instructions:

Place beans in Dutch oven and cover with water. Let soak 30 minutes. Add remaining ingredients to beans except salt and rice. Bring to boil over medium high heat. Reduce heat to medium low, cover and simmer 2 1/2 hours. Add water if necessary. Add salt to taste. Discard ham bones. Remove 4 tbs of beans from mixture and mash. Return to oven and stir. Simmer 15 more minutes. Add rice and serve.

Round Steak Potato Pie

- Ingredients:
- 2 lbs round cut in one inch cubes
- 2 tbsp cooking oil
- 1 package brown gravy mix
- 1/2 cup water
- 2 cups tomato sauce or cut up tomatoes
- 1 cup celery diced
- 1 med onion diced
- 4 med potatoes, cooked, peeled and cut in slices
- 1/4 cup melted margarine
- 1/4 cup parmesan cheese grated
- 1 tbsp chives minced.

Instructions:

Brown steak in oil, drain. Add gravy mix, stirring into water and tomato sauce or cut up tomatoes. Place cover on oven using just enough charcoal under and on top to let simmer 60 minutes. Add celery and onion. Continue to simmer until meat is tender. Place cooked potatoes on top of mixture. Stir together melted butter, parmesan cheese and chives, sprinkle over top and bake 30 to 45 minutes at 350 degrees.

Sausage-Rice Oven Dish

Instructions:

- 2 1/2 lb.. ground sausage
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 cup celery, chopped
- 2 cups rice, cooked as to directions on box
- 3 packages dry chicken noodle soup mix
- 1 small can pimentos, chopped
- 1 can cream of chicken soup
- 1 package almonds, slivered

Instructions:

Brown sausage and drain. Add green pepper, onion and celery and simmer in open Dutch Oven for 15 minutes. Add cooked rice and dry soup mix. Add pimentos, cream of chicken soup and almonds and bake. (You can also use Wild Rice)

Sloppy Joe Biscuit Bake

Ingredients:

- 1 large onion
- 2 pounds ground beef
- 2 pkgs. Sloppy Joe seasoning mix
- 2 6-ounce cans tomato paste
- 2 cups water
- 1 16-ounce package refrigerator biscuits

Instructions:

Brown the onion and ground beef in a Dutch oven. Drain grease. Add seasoning mix, tomato paste and water. Bring to a boil. Place biscuits on top of mixture. Bake 15-20 minutes.

Tenderfoot Chicken Casserole

Ingredients:

- 1 whole chicken, cooked, boned, then chopped
- 1 box Stove Top stuffing, chicken flavor
- 2 cans cream of chicken soup
- 1 cup mayonnaise

Instructions:

Cut up chicken and boil in Dutch oven for 1/2 hour. Let cool, then bone and chop. Combine soup and mayonnaise in a large pot. Add seasoning packet from stuffing mix and 3/4 cups stuffing crumbs. Add chicken and stir well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 minutes.

Thanksgiving in a Dutch Oven

Ingredients:

- 2 lb cooked sliced turkey, deli style, ripped into 2" chunks
- 3 boxes dry dressing mix
- 3 cans mushroom soup
- 4 oz butter
- 4 cups water,boiling
- 3 cans green beans, drained

Instructions:

Grease dutch oven. Layer turkey, beans, and mushroom soup, spreading evenly. Combine mix, butter and water. Pat dressing on top of soup. Cover. Cook 20-30 minutes without peeking in medium coals. Result: a full meal with meat, gravy, dressing ,and a vegetable!